

Gemelli with Tomatoes and Fresh Herbs



Primi Piatti

Servings: 4

This is a family favorite. In the time that it takes you to prepare the pasta you dinner will be ready!

1 lb. spaghetti	2 tbsp. fresh parsley, chopped
2 tbsp QCOM Tuscan Estate Extra Virgin Olive Oil (for sautéing)	2 tbsp. fresh basil, chopped
1/4 cup onion, finely chopped	3 tbsp. toasted pine nuts
4 cloves of garlic, finely chopped	Salt and pepper to taste
2 cups cherry tomatoes, halved	4 tbsp. fresh Parmesan
	2 cups of reserved cooking water

Cook pasta according to instructions on the package. Meanwhile, sauté onions with 2 tbsp. of Queen Creek Olive Mill Extra Virgin Olive Oil over medium heat for 5 minutes. Add garlic and continue cooking for 2 minutes stirring often. Do not brown garlic. Add tomatoes, parsley, basil and pine nuts, heat thoroughly. Add salt to taste (the salt will bring out the flavor, don't be shy) Remove from heat. Toss mixture with spaghetti. If pasta is too dry, add a ladleful of reserved cooking water.

Wine Pairing: Cabernet Sauvignon or Chianti